



FICHE TECHNIQUES

WINE	Journey's End Haystack Chardonnay 2008
PERCENTAGE BLEND	100% Chardonnay

VINEYARD INFORMATION

APELLATION	Stellenbosch
AREA PLANTED	2.55 ha
AGE OF VINES	10 - 11 yrs
ROOTSTOCK	Richter 110
CLONE	CY3, CY18E
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	2850 vines/ha
SOIL	Granite and sandy top soil
CLIMATE	Zone III Winkler Scale / Coastal climate

HARVEST INFORMATION

DATE	23 February 2008
TYPE	Hand
YIELD	6.2 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Crushed, destemmed, chilled, settled for 2 days @ 5 °C.
TANKS (TYPE)	Barrel fermentation
FERMENTATION PROTOCOL (VESSEL, TEMP,DURATION)	Inoculated fermentation in barrels, 14 - 20°C for two weeks.
MALOLACTIC (Y/N)	80% of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months 2nd and 3rd fill French barrels
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Oak barrels for 7 months.
FINING	Bentonite
FILTRATION	Kieselguhr FW 60/13 and 0.45 micron sterile
STABILISATION	Cold -4°C

TASTING NOTES FROM WINEMAKER

The appearance is clean and bright with a green, gold colour. Citrus, pineapple and some hints of honey comes forth on the nose. The palate shows riper fruit that combines well with the creaminess. Crisp acidity and some well balanced oak lingers on the aftertaste. Best enjoyed with cheese, pastas and seafood.

ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	3.3
TOTAL ACIDITY (G/L)	5.9
PH	3.27
VOLATILE ACIDITY (G/L)	0.54
FREE SO ₂ (MG/L)	54
TOTAL SO ₂ (MG/L)	123